



NAME Pinot Blanc 2018  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2018  
ALC 12% VOL  
GRAPE(S) Pinot Blanc 100%

#### TASTING NOTE

A complex nose at first, initially a little savoury, but opens up with a mix of peach, salinity and a touch of vanilla. Palate is complex with a richer texture than the nose suggests.

Suitable for vegetarians / vegans: YES

#### VINIFICATION

This wine is made up of three parts, the juice from whole bunches of Pinot Blanc was pressed to oak barrel, Qvevri and stainless steel. This wine is a blend of equal parts of the three, bottled by gravity with no filtration, no fining and with no added sulphur.

#### SHORT HISTORY

- Pinot Blanc from Essex grown on London clay soils at low elevation.
- Sylvos like single curtain training system.
- Low density vineyards.
- Farmed in a low input/lutte raisonnée approach.
- Wild ferment.
- Zero filtration.
- Zero fining.
- Zero added sulphur.

#### TECHNICAL

Free SO<sub>2</sub>: <5 ppm  
Total SO<sub>2</sub>: <35 ppm  
Acidity: 7.5 g/l  
Residual sugar: 0 g/l